

2024 Wedding Menu

Blackhawk Country Club



*Where we overlook nothing
but the fairway!*



3606 Blackhawk Drive ● Madison, WI ● 53705

608-231-2454 ● www.blackhawkcc.com

FEES

Room Rental

Exclusive Use of the Club's Formal Areas and Upper Level Patio **\$1,000.00**

Minimum spending requirements for Food & Beverage before service charge and tax:
(100 person Minimum for Wedding Receptions)

May - October

Formal Areas of the Club for weddings up to 250 people:

Saturdays \$12,000.00

April & November

Formal Areas of the Club for weddings up to 250 people:

Saturdays \$10,500.00

Available for Receptions Only

- If your function does not meet the minimum, the difference can be added to the final bill upon manager approval.

Weddings on the Tee

Use of the Tenth Tee for Ceremony **\$1000.00**

*Chairs for Ceremony will be rented and set up by Blackhawk at the cost of chair rental.
Bride and Groom are responsible for renting their own microphone and music for the ceremony. (Usually a DJ can provide this)*

Wedding Essentials

Linens

White linens and napkins are provided at no cost.

Additional colored napkins may be rented at a cost of \$1.00 per napkin.

Votive Candles

The club will provide up to three candles per table at no cost.

Our Chairs and Tables

Provided at no charge.

Bistro Lights in Dining Rooms **\$200.00**

Installation of Chair Covers, Ties, or Alternative Chairs **\$1.95 per chair**

Outside Food and Beverage

No alcoholic beverages may be brought into the Club.

Corkage fees are not legal in the State of Wisconsin.

Outside Bakery Fee **\$1.95 per person**

GETTING READY OPTIONS

Ladies Locker Room

\$26.00 per Person

Includes room rental, full length mirror, dress rack, table and chairs, vanity for hair & makeup, water & coffee service, and the choice of two:

Assorted Pastries

Cocktail Sandwiches, Fruit, Chips

Charcuterie Board

Assorted Pizza

Conference Room:

\$14.00 per Person

Includes room rental, suit rack, table and chairs, water & coffee service, and the choice of one:

Assorted Pastries

Cocktail Sandwiches, Fruit, Chips

Pizza

Mimosa Kit

\$30.00 per bottle

Bottle of Torresella Prosecco

Choice of Orange Juice, Cranberry, or Grapefruit Juice



BEVERAGE ARRANGEMENTS

Inclusive Bar Packages

(A Minimum of 4 hours is required for Wedding Receptions)

	Level 1		Level 2		Level 3
	Draft Beer, Wine, and Soda	+	House	+	Premium
Per Hour	\$7.00		\$9.00		\$10.00
Total 6 Hours (Per Person)	\$42.00		\$54.00		\$60.00

House Wines

*Pinot Noir
Cabernet
Zinfandel
Pinot Grigio
Chardonnay
Prarie Fume*

House Liquors

*Smirnoff Vodka
Gordon's Gin
Sauza Blue Tequila
Bacardi Silver Rum
Evan Williams Bourbon
Christian Brother's Brandy
Clan MacGregor Scotch*

Please Note: According to Clubhouse Policy, we do not serve shots/shooters or spirits "neat"

Have a Special Cocktail designed just for you and your event!
We'll even give you the recipe to keep!

- Cost to be dermined by Bar Manager -

Above Prices Include:

*A Choice of Tap Beer per 75 people (Up to 3 choices),
House Wine passed at the cocktail hour and poured at dinner
Add a Champagne Toast (2 oz. pour per guest) \$3.50 per person*



HOT HORS D'OEUVRE MENU

*Hors d'oeuvres are priced per person, unless otherwise stated.
A minimum of 3 selections are required for wedding receptions.*

Artichoke Beignet	\$4.50	Vegetable Spring Roll	\$4.25
Mac & Cheese Bites	\$4.25	<i>Sweet Chili Sauce</i>	
<i>Sriracha Sauce</i>		Meatballs	\$4.00
Fried Cheese Curds	\$6.25	<i>Swedish, Barbeque, or Sweet & Sour</i>	
Bacon Wrapped Scallops	\$7.25	Goat Cheese & Date Pasty	\$4.25
Bacon Wrapped Water Chestnuts	\$4.00	Egg Rolls	\$4.25
Phyllo Triangles with Spinach & Feta	\$4.00	<i>Sweet & Sour Sauce</i>	
Hawaiian Coconut Breaded Shrimp	\$6.75	Exotic Mushroom Tart	\$4.50
<i>Sweet Chili Sauce</i>		Sausage Stuffed Mushrooms	\$4.25
		Spinach Stuffed Mushrooms	\$4.25
		Brie & Raspberry en Croute	\$4.50

COLD HORS D'OEUVRE MENU

Artisan Cheese & Charcuterie	\$5.25	Bruschetta	\$4.25
<i>Served with Crackers</i>		Fresh Sassy Cow Cheese Curds	\$4.75
Artisan Cheese Display	\$4.25	Curried Chicken Salad	\$4.25
<i>Served with Crackers</i>		Vol-au-Vent	
Caprese Skewer	\$4.50	Iced Cocktail Shrimp	\$2.50 each
Crabmeat Salad	\$4.25	Honey Smoked Salmon	\$150.00
Vol-au-Vent		<i>(Serves 60 People per Filet)</i>	
Oysters on the Half Shell	\$3.75 each	<i>Served with Crackers</i>	



PLATE SERVICE DINNER

*Dinner entrées include a House Salad, Rolls
Choice of Starch and Choice of Vegetable*

Poultry

Chicken Picatta with Chardonany Cream Sauce <i>Lemon, Capers, and Herbs</i>	\$37.00
Breast of Chicken Veronique with Riesling Wine Sauce and Almonds	\$37.00
Breast of Chicken Coq au Vin with Red Wine Demi Glace <i>Garnished with Mushrooms, Onions, and Carrots</i>	\$37.00
Parmesan Oat Flecked Chicken with Dijon and Herb Cream Sauce	\$37.00
Chicken Breast Stuffed with Italian Cheese and Spinach with Roasted Red Pepper Cream Sauce	\$37.00

Beef

Filet Mignon (6/8 oz.) with Sautéed Mushrooms	\$50.00 / \$54.00
Sliced Roast Beef Tenderloin (6/8 oz.) with Bordelaise Sauce	\$50.00 / \$54.00
Regular Cut Roast Prime Rib (10/12 oz.) with Au Jus	\$48.00 / \$50.00
New York Strip Steak (10 oz.) with Cabernet Sauvignon Herb Butter	\$52.00
Short Rib of Beef with a Red Wine Mushroom Sauce	\$47.00
Tournedos Provençal –Twin 4 oz. Filet Mignons <i>Diced Tomato, Basil, and Garlic Chardonnay Reduction Sauce</i>	\$54.00

Seafood

Fresh Norwegian Salmon Filet with Dill Sauce	\$43.00
Fresh Sesame Crusted Salmon with Asian Ginger Beurre Blanc	\$43.00
Walleye Pike Amandine	\$44.00
Broiled Shrimp with Rosemary Lime Butter Sauce	\$40.00
Shrimp Scampi with Garlic Butter and Chardonnay Reduction Sauce	\$40.00

PLATE SERVICE CONTINUED...

Pork

Mustard Pork Tenderloin with Honey and Thyme Glaze	\$42.00
Roast Pork Tenderloin with Door County Cherry and Port Demi	\$42.00
Barbecued Baby Back Pork Ribs (Half Rack)	\$41.00
Frenched Pork Chop with Bourbon Apple Sauce	\$40.00
8 oz. Prime Rib of Pork Romana with Seasonal Mushrooms Sage, Prosciutto, and Marsala Wine Sauce	\$40.00

Vegetarian

Tagine of Seasonal Vegetables with Cous Cous	\$35.00
Fettuccini Alfredo with Grilled Vegetables Primavera	\$35.00
Portabella-Parmesan Ravioli with Tomato & Mushroom <i>Chardonnay Bleu Cheese Cream Sauce</i>	\$35.00

Combination Plates

4 oz. Boneless Breast of Chicken and 4 oz. Sliced Beef Tenderloin	\$51.00
4 oz. Boneless Breast of Chicken and 3 Shrimp	\$50.00
4 oz. Sliced Beef Tenderloin and 3 Shrimp	\$52.00
4 oz. Sliced Beef Tenderloin and 4 oz. Norwegian Salmon	\$52.00

Children's Meals

Children 11 and Under

Chicken Tenders with Fries & Fruit Cup	\$15.00
Grilled Cheese with Fries & Fruit Cup	\$15.00
Mac & Cheese with Fries & Fruit Cup	\$15.00

ENTRÉE ACCOMPANIMENTS

Potatoes

Baked
Twice Baked
Mashed
Roasted Garlic Mashed
Parsley Buttered
Au Gratin
Quartered Redskins with Casino Butter
Duchess
Potato Chips



Rice

Wisconsin Wild Rice Blend
Apple & Walnut Wild Rice Blend
Basmati Blend



Vegetables

California Blend
Green Beans Amandine
Carrots Praline
Fresh Asparagus (in season)
Medley of Seasonal Vegetables
Sautéed Zucchini with Onions & Red Peppers
Sugar Snap Peas with Julienne Carrots



SPECIALTY SALADS

Caesar	\$5.00
<i>Romaine, Parmesan, Croutons, Tomatoes, Olives</i>	
Gourmet	\$5.00
<i>Artichoke Hearts, Asparagus, Tomatoes, Red Onions, Red Peppers</i>	
Shorewood Hills	\$5.00
<i>Sliced Pears, Tomatoes, Walnuts, Avocado, Bleu Cheese Crostini, Raspberry Vinaigrette</i>	
Blackhawk	\$5.00
<i>Red Onions, Bleu Cheese, Tomato, Italian Dressing</i>	
Fresh Spinach	\$5.00
<i>Warm Vinaigrette or Hot Bacon Dressing</i>	
Montrachet	\$5.00
<i>Craisins, Mandarin Oranges, Tomatoes, Cucumber, Goat Cheese, Raspberry Vinaigrette</i>	

LATE NIGHT ADDITIONS

Served between 9:00 & 10:00 p.m.

Silver Dollar Pulled Pork Station	\$7.25
Nacho Bar	\$6.25
<i>Chips, Taco Beef, Cheese, Salsa, Sour Cream, Diced Tomatoes, Guacamole</i>	
Chicago Style Hot Dog Bar	\$6.25
Taco Salad Dip & Chips	\$4.25
Cocktail Sandwiches	\$6.95
<i>Ham, Turkey, and Beef with Condiments</i>	
Assorted Pizzas—per pizza, 15 Pizza Minimum	\$21.00

DESSERT

Scratch Made Wedding Cakes

Tier Stack with Filling	\$6.50 per person
Decorated Cupcakes	\$6.50 per person
Decorated Cupcakes with Filling	\$6.50 per person

Our talented Pastry Chef will create the custom designed wedding cake of your dreams.

Your decorative Ribbon & Cake Toppers added at no charge, but must be given to our baker 72 hours in advance of cake delivery.

Flavor combinations available upon request. Seasonal pricing applies to all fresh berries.

Gluten Free, Low Sugar, & Vegan selections available.



Build Your Own Dessert Bar

\$10.00 per person

Choose 3:

Cake Shooters, Assorted Cookies, Cheesecake Bites, Chocolate Covered Strawberries, Assorted Bars, Truffles, Cream Puffs, Cheesecake Bites, Heart Shaped Sugar Cookies



NOTES:

GENERAL INFORMATION & POLICIES

- All prices are subject to change without notice, however, we will guarantee that prices will not increase more than 10% from the date you make your deposit. In addition, functions that are completely planned will not be subject to increase within 90 days of the date of function.
- A service charge of 22% and WI sales tax of 5.5% will be added to all food and beverage charges.
- A convenience fee of 2% will be added to the total amount of events paid by credit card.
- Payment for all known costs is required five business days prior to your event date. The balance for any additional charges is due 14 days from receipt of invoice. If full payment is not received in 14 days a 1.5% late fee will be applied to the balance with an additional 1.5% every 30 days thereafter.
- Two entrée selections are strongly recommended for all functions. If three choices are offered \$2.00 per person will be added to the bill. Vegetarian, Vegan or Childrens selections are always available, and do not count towards the two entrée limit.
- Confirmation on meal functions, as to the number of guests to be served and exact counts for each entrée, must be made no later than 10 days prior to the function. All charges will be based on the guaranteed count plus any last minute changes after the guarantee has been given.
- When more than one entrée selection is being served, meal indicator place cards must be provided by the host and approved by Blackhawk Country Club in advance.
- Evening or all-day functions reserving the entire dining room will require a \$1,000.00 deposit. Deposit will be credited to the function's charges, and will be refundable if cancellation occurs before 270 days of the reserved date.
- Any special equipment which the club needs to rent, will be billed at the rental charge plus 10% handling.
- Hosts are responsible for any and all damages done to the Club during their function. Cost of repairs and cleanup will be charged to their account.
- The throwing of confetti, bird seed, or rice is prohibited; however fresh flower petals are permissible.
- Only drip-less or canister candles may be used with candelabras.
- No pyrotechnics allowed in Clubhouse or on property.
- Smoking is not allowed in any area inside the Club or any of the outside patio areas. Guests may smoke on the cart path (below the patio).
- Last call at the bar will be no later than 11:45 p.m. Liquor will not be served past 12:00 a.m. (midnight). No entertainment may be scheduled to perform later than 12:00 a.m. After the entertainment has completed their performance, one hour will be allowed to take down and remove equipment from the club.
- No food prepared by the club, which remains after a function, may be taken out of the club. No food or beverage may be brought in to the Club without advance approval.
- All signage relating to the event must be pre approved by Blackhawk